

## 7 Days of Meals – Menu #1

## Menu Plan - #1

MONDAY	<ul><li>Tortellini Soup</li><li>Sour Cream Biscuits</li></ul>
TUESDAY	<ul> <li>Parmesan and Parsley Bread</li> <li>Extra Large Salad (Make Your Own) with Dijon         Vinaigrette</li> <li>*Chop all your veggies and reserve for later this week</li> </ul>
WEDNESDAY	<ul> <li>One Pot Spaghetti</li> <li>Cook all of the ground beef and reserve half for Friday</li> <li>Caesar Salad with Light Creamy Caesar Dressing</li> </ul>
THURSDAY	<ul> <li>Crispy Cheese Topped Fish</li> <li>Steamed Vegetables         <ul> <li>If time permits, chop all the broccoli and reserve approximately 4.5 cups for Friday and Saturday</li> </ul> </li> </ul>
FRIDAY	<ul> <li>Cheeseburger Pizza</li> <li>Use the reserved ground beef</li> <li>Leftover Vegetables</li> <li>Use any leftover steamed vegetables or raw veggies from salads this week</li> </ul>
SATURDAY	<ul> <li>Spicy Baked Fish</li> <li>Broccoli Pepper Stir-Fry</li> <li>Use the reserved broccoli florets</li> </ul>
SUNDAY	<ul> <li>Slow Cooker Pot Roast</li> <li>Roasted Potatoes with Radishes</li> </ul>

ATCO Blue Flame Kitchen has provided household advice and recipes in the province of Alberta for more than 85 years.

Through our ATCO Blue Flame Kitchen Answer Line, our Calgary Learning Centre and our website,

ATCO Blue Flame Kitchen provides reliable information on a variety of daily living, household and cooking topics.

